

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL
1	<b>Main Galley</b> A cardboard box of aluminum foil was noted in the cold pantry. <i>Plastic aluminum foil dispensers are now in place</i>	21	1	No
2	<b>Cold Pantry</b> The cardboard box of aluminum foil was slightly soiled with a food residue. <i>Plastic aluminum foil dispensers are now in place</i>	27	*	No
3	<b>Main Galley - Hot Line</b> The label on the Hobart oven was peeling and missing in places. <i>New labels are now in place</i>	21	1	No
4	<b>Beverage Station</b> The gaskets on the under counter refrigeration unit located here were not tight fitting. <i>Proper gaskets will be installed to ensure a tight seal</i>	21	1	No
5	<b>Soup Station</b> Unsealed pipe penetrations existed in the bulkhead behind the soup kettles. <i>Penetration will be sealed with stainless steel insert</i>	33	1	No
6	<b>Soup Station</b> The cutting board noted in this area was pitted and scored. <i>Continuous program for sanding and smoothing down cutting boards in the galley has been implemented</i>	20	2	No
7	<b>Pastry</b> The mixer was marked "out of order", however the parts are on order. <i>Unit will be back on service as soon parts arrive and are installed.</i>	20	2	No
8	<b>Bakery</b> Bread was noted in wood wicker baskets; however, there was a paper liner in the baskets. <i>Wicker basket will be replaced by plastic baskets</i>	20	2	No
9	<b>Integrated Pest Management Program</b> The integrated pest management plan did not mention active night monitoring. The plan needs to establish a better protocol for health and safety procedures for crew and passengers. <i>In coordination with our Pest Control Management Company, this routine will be implemented; instructions and procedures will be added to the manual.</i>	40	0	No
10	<b>Crew Dishwash</b> It was hot and humid in the Crew Dishwash area. <i>The exhaust capacity of the ventilation system in this area will be increased in dry dock in order to reduce heat and condensation in the area.</i>	37	*	No
11	<b>Crew Buffet Line Findings</b> It is recommended that a side shield be installed on the crew buffet line. <i>Plexi-glass side shields will be installed where necessary.</i>	*	*	No

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NO.	LOCATION	REF.	POINTS	CRITICAL
12	Crew Mess	20	2	No
The following pieces of equipment were marked "out of order": the ice machine and refrigeration unit #14. <b><i>Ice Machine will be back in service when missing compressor has been received. Refrigeration unit No. 14 will be removed from this area.</i></b>				
13	Provisions - Meat Freezer	19	*	No
A box of pig's feet was left open in the meat freezer. Ice from the cooling unit drip pans was noted on the exterior of the boxes located underneath these units. <b><i>Continuous supervision and training is carried out to avoid reoccurrence of this matter.</i></b>				
14	Provisions	33	1	No
Wood was noted on the deckheads in the storage rooms. <b><i>This is a major construction work that is planned for next dry dock; all wood will be removed.</i></b>				
15	Provisions - Thawing Room	15	*	Yes
Rabbit meat was noted in the meat thawing room. No documentation could be found certifying the integrity of this product. <b><i>Documentation has been requested from the supplier to certify the integrity of future shipments of this meat.</i></b>				
16	Starlight Bar Pantry	21	1	No
An open cell gasket was noted between the maker and the bin of the ice machine. <b><i>Old gasket will be removed and replaced by an appropriate gasket and a Sikaflex sealant</i></b>				
17	Pacific Bar Pantry	21	1	No
An open cell gasket was noted between the maker and the bin of the ice machine. <b><i>Old gasket will be removed and replaced by an appropriate gasket and a Sikaflex sealant</i></b>				
18	Pacific Bar Pantry	22	*	No
The data was missing of the glass washing machine. <b><i>Important date will be posted on the glass washing machine.</i></b>				
19	Food Service, General	21	1	No
The non-food contact surfaces of older equipment had cracks, gaps, holes and other difficult to clean features. <b><i>Above-mentioned deficiency is the subject of continuous attention, repairs and maintenance.</i></b>				
20	Food Service General	33	1	No
The deck, bulkheads, and deckheads throughout the food service areas had open seams, holes, broken and cracked tiles, exposed piping and wiring making the areas difficult to clean. <b><i>Above-mentioned deficiency is the subject of continuous attention, repairs and maintenance.</i></b>				
21	Food Service General	20	2	No
The food contact surfaces of the older equipment such as refrigerators, ovens, and grills had gaps, and other difficult to clean features. <b><i>Above-mentioned deficiency is the subject of continuous attention, repairs and maintenance.</i></b>				

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NO.	LOCATION	REF.	POINTS	CRITICAL
22	Lido Bar	30	*	No
A "wash hands often" sign was missing from this hand wash sink. <i>Sign had been posted as necessary</i>				
23	Lido Bar	21	1	No
The gaskets on the under counter refrigeration units were not tight fitting. <i>Proper gasket will be installed to close tight</i>				
24	CORECTIVE ACTION STATEMENT	*	*	No